

A PENETRATING GLANCE AT STREET FOODS
IN INDIA

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INTRODUCTION

This report presents an account of research carried out in three cities of India, namely, Delhi, Calcutta (West Bengal) and Gauhati (Assam). It concerns a ubiquitous phenomenon in developing countries - **the street foods trade**. To our knowledge this study is the first of its kind in India. The project was initiated and funded by the International Development Research Centre, South Asia Regional Office, New Delhi.

In the broadest possible terms, the research examines the street food sector from an economic perspective and provides a profile of the entrepreneurs and consumers, using survey data. Finally, based on these observations, recommendations are proposed concerninn how the trade might be improved with respect to efficiency, cost effectiveness and the nutritional quality of foods.

STREET FOOD VENDORS - GENERAL ACCOUNT

Street food vendors are a ubiquitous feature in most developing countries, including India. They are visually omnipresent as they line streets in various parts of the cities, cluster about public markets, or move along the streets carrying their goods. These enterprises form a

part of the 'informal sector' often consisting of a single individual engaging in petty trade, such as selling oranges or peanuts, selling a wide range of prepared foods or perhaps, entire meals. With increasing urbanisation, much interest has been generated in this activity which requires little skill and involves low capital input. Therefore, rural migrants or even the poor urban dwellers may take up street food vending as an income-generating activity.

The general opinion of those involved in beautifying the city environment is critical of some aspects of these attempts at self-employment. The objections raised are mainly traffic obstruction, availability of unhygienic food threatening health, and land encroachment and, also, unsightliness. This is reflected by the frequent harassment of these street food vendors by the municipal authorities and police. Nevertheless, the fact that street food vending has been existent in India and has flourished for years now is a clear indication of the success of this activity; although many believe that it is a menace.

Nutrition surveys have often assumed that foods eaten outside the home, especially street foods, are of minimal importance in the diet. There is growing recognition, however, that street foods may be nutritionally sound and

contribute significantly to total food intake (Cohen, 1984*). EPOC studies conducted in the Philipines, Indonesia, Senegal and Bangladesh further suggest that they are not necessarily supplements to diets, in the manner snack items are perceived, but also integral components of the diet.

There is currently a dearth of information on street food vendors in India. Therefore, the present study was an exploratory one to define the role of this informal sector, the economic viability of street food enterprises and general strategies for its orderly development.

The study was conducted in three cities in India, namely, Delhi, Calcutta (West Bengal) and Gauhati (Assam). The objectives were:

1. To obtain the views of the authorities involved in this sector.
2. To obtain information regarding the participants in this sector - the vendors; their origin, background and the role of women in street food vending.

*Cohen, Monique. The urban street foods trade. Implications for policy. Equity Policy Centre(EPOC).Washington D.C.1984

3. To identify the problems faced by these vendors.
4. To determine the kinds of foods marketed.
5. To identify the types of consumers and the reason for consumption of street foods.
6. To evaluate the sanitary conditions under which street foods are prepared and sold.
7. To assess the contribution of street foods to nutrition, especially in women and children, and finally
8. To evaluate the potential for, and constraints to upgrading the street foods sector in these cities.

Before providing further details of the study it would be useful to understand the reasons why street foods are so popular.

The ability to provide snacks and meals at a low, affordable price, due to low overheads, and also to make them available at convenient locations (such as office complexes, market areas and tourist spots) has allowed these enterprises to proliferate and persist despite opposition

from many local authorities. They are easily accessible and quick, synonymous perhaps with the fast food centres of the West.

THE STUDY

In order to obtain an overview of the street food trade in the three study cities, the following approaches were used to collect data.

1. Government officials in the Municipal Corporation dealing with street food enterprises were met so as to obtain the listed number of vendors, licensing policy (if any), and also to obtain their views regarding this sector (for details see Appendix I).
2. Although questionnaires were developed to document the elicited information from (a) Vendors and (b) street food consumers, information was gathered through informal interviewing, according to the questionnaire format.
3. Sixty nine vendors and 55 consumers in different areas in each of the cities studied, were interviewed.

The information obtained from Vendors by informal interviewing mainly concerned their origin, family and educational background, role of women in street food vending, types of foods sold, individual income, use of money earned and the problems of enterprise survival (See Appendices IIa & IIb). Observations were made with regard to the sanitation of the enterprise, food processing and preparation systems and food handling procedures (See Appendix IIc).

The consumers were questioned on various aspects, such as reasons for, and frequency of, consumption of street foods, educational level and profession, percentage of income spent on street foods, and opinions on the hygienic conditions of the foods sold. It was also determined whether children were permitted to eat these foods and whether street food vending was a necessity or a menace in their view (see Appendix III).

Considerable differences emerged between Delhi, Calcutta and Gauhati in the types of street food enterprises. Clear variations in the government policies at the state level, differences in the origin of vendors, types of establishments and types of food items sold were established.

Government Policy

It was interesting to note that the only city with any policy for the vendors was Delhi. Calcutta Corporation has been attempting to draft a policy for the last 7-8 years with no success so far. The Gauhati Corporation has no plans for making a policy as street food vending is not a very ubiquitous feature there.

A few details regarding the procedures of licensing, total number of licensed vendors and the quality control maintained for Delhi food vendors are mentioned below.

The Municipal Corporation of Delhi (MCD) and New Delhi Municipal Corporation (NDMC) are responsible for the issue of licenses to hawkers/vendors. At the time of issue/renewal of a license, health examinations are supposed to be conducted but are often not done. The Inspectors at the time of a site survey can confiscate material from the unlicensed vendors and may raise objections on the sanitary conditions of the vendor/vending area. However, it is the Directorate of Prevention of Food Adulteration (PFA) that carries out regular quality control checks of the foods sold. Samples are collected from different vendors and analysed at a Central laboratory. Often the sample quantity

needed for analysis (Appendix IV) is larger than that could be available with small vendors, thus making sample collection an impossible task at times.

No such quality control for vendors exists in the other two cities. Both the cities have only unauthorised vendors as no provision for licensing exists. Hence, it is the traffic police which haunts them regularly.

Vendor categories (for Delhi)

Within NDMC jurisdiction there are 1,200 licenses sanctioned. However, for no explicable reason, in the year 1986-87 only 719 licenses were renewed. A breakup of the sanctioned/renewed licenses in each category is given in Table 1.

Remarkably, no set criteria for issue of licenses was followed although guidelines, rules and regulations were available with the licensing officer. It was remarked that generally the issue of licenses is limited as far as possible, but, on occasions when a recommendation from higher authorities is obtained, licenses are issued immediately. One of the officers reported that no new

licenses had been issued since 1980. During the course of the study, however, one vendor who obtained a new license only four months previously was met (probably the recommendation case).

TABLE 1

**Total number of licensed hawkers in different
categories for 1986-87**

Hawker category	Total number sanctioned	Total number renewed
Vegetables on cycles	350	222
Fruits on cycles	386	218
Buffalo milk on cycles	144	66
Bakery products	70	40
Oil misc.	30	15
Chana, peanuts etc.	137	121
Meat on cycles	83	37
TOTAL	1200	719

Licensing fee

The annual licensing fee charged was based on the type of hawker and food stuff sold (Table 2). This fee ranged from Rs.6.37 to Rs.150/-, the least being charged to those selling items such as peanuts and vegetables, and the maximum to those running catering vans. The licensig fee for hawkers under the MCD was Rs.4/- per annum.

TABLE 2

Licensing fee for each vendor category, per annum

Vendor category	Fee in Rupees, per annum
1. Catering van	Rs. 150.00
2. Water trolleys, ice cream etc.	Rs. 90.37
3. Chana, peanuts, vegetables, fruits, fish, milk etc.	Rs. 6.37
4. Bakery products	Rs. 6.37 for one product Rs. 12.37 for two products
5. Dhaba foods (temporary sheds selling meals)	Rs. 24.00
6. Meat, fish, chicken shops	Rs. 24.00

According to the Municipal authorities in Delhi the number of unlicensed vendors far exceeded those with licenses. This was evident from the results of the present study wherein only about 2 in every 10 vendors interviewed were licensed.

Appendices V to VIII give the list of conditions for issue of licenses for various categories, namely, for tea shops/ eating houses, hawkers, hand cart owners, mobile van owners and others. Needless to say, they are not followed strictly.

According to the Municipal authorities, a dispute currently exists between them and the Directorate of PFA (DPFA) regarding responsibility for the issue of licenses. This originated ten years ago when the authority for quality control of foods sold by vendors was transferred from the MCD to the DPFA. The MCD also wished to transfer the remaining responsibility for licensing. As quoted by a MCD officer, "the entire gamut of vendor problems should be dealt with by one organisation and not piecemeal by different offices". To date no decision has been taken on this issue. This probably accounts for the fact that many unlicensed vendors are presently operating.

Whatever the reason, the ultimate result of the situation is an uncontrolled increase in the number of unlicensed vendors in all the three cities under study. In all probability, the prolonged dispute is leading to increased corruption, as will be further discussed in the later section on Vendors-enterprise survival.

VENDORS

A considerable difference in the number of vendors exists in each of the three cities. Rough estimates range from about 1,00,000 vendors in Delhi to 10,000 in Calcutta and maybe less than 500 in Gauhati.

In Delhi, street food vendors are a ubiquitous feature. They are concentrated in places such as busy shopping centres, trading centres, office complexes, railway stations and bus terminuses. The food items sold vary from snacks, such as peanuts, popcorns, roasted bengal gram, sev (a preparation of bengal gram flour) and samosas to entire meals consisting of chana-bhatura, mutton-rice and dal-rice/chapati-vegetables.

For the purpose of the study, six areas were visited in Delhi. Of these, two were major office complexes (Rajendra Place, Nehru Place), three were shopping centres (Connaught

Place, South Extension, Greater Kailash) and one was a trading centre (Chandni Chowk). After conducting general review of these areas, all vendors willing to cooperate were interviewed. Data sought were related to economic issues such as individual income, use of paid or unpaid assistance, sales and profits and to product issues such as seasonality, variety and supply. Questions were also asked about the history of the enterprise, the use of money earned, problems of enterprise survival and attitude towards the trade.

In Calcutta, vendors were localised in certain areas. Specifically they were prevalent in the shopping centres. Their hours of operation in the office areas had been limited to about 4 hours i.e. 11.00 am to 3.00 pm. The areas visited for the study were office complexes (Camac Street, Kyd Street, entire Chowrighee area), shopping centres (New Market, Gariahat, Ballygunj, Rash Behari Avenue) and residential colonies (Alipore Road, Ekbalpore, Kidderpore). With a few exceptions, full meals were not a regular feature of the vendors. The majority of the vendors sold snack items like muri (consisting of puffed rice, peanuts, bengal gram-roasted/soaked/sprouted, tomatoes, onions, green chillies and a few drops of mustard oil), bhel (a mixture of puffed rice, sev, peanuts, tomatoes, onions, green chillies, some tamarind and chilli chutneys), cut sliced fruits or sometimes sprouted bengal gram alone.

The vendors in Delhi situate themselves in fixed spots everyday and remain there throughout the day, whereas in Calcutta some vendors are seen carrying their goods from one place to another, most of them operating only during the peak afternoon hours or later in the evening. However, in Gauhati, a contrasting situation was evident. Vendors were not easily traceable; they did not stand at one place but were constantly on the move from one place to the other. Vendors cannot be spotted at the same place the next day or even an hour later. The areas visited in Gauhati were shopping centres (Pan Bazar, Phansi Bazar) and the Dental Hospital. The items commonly sold were popcorns, cut fruits, soaked bengal gram, fried peanuts and fried mung dal (*Phaseolus aureus*). In the market place, a vendor is frequently seen carrying a tray around his neck, with beetle leaf, beetle nut and other ingredients for which stalls are seen in the other cities.

Origin of Vendors

Lack of opportunities in the rural areas forces many people to migrate to the cities. Most vendors were migrants from rural areas. In Delhi, they came from Haryana and Uttar Pradesh, and in Calcutta and Gauhati mainly from Bihar and Orissa.

In Delhi, less than a quarter of these vendors were native born; the majority of them had migrated with families more than a decade ago. The vendors could thus be considered native born or long term residents of Delhi. However, the vendors of Calcutta and Gauhati could not be termed as residents as they still maintained their village homes where their families lived, even though most of them moved out of their homes more than a decade ago in search of work.

Age and Education

The majority of the vendors interviewed were under 35 years of age in all the three cities, the overall age range of the interviewees being 20-57 years. From the results of this investigation, it is apparent that food vending is being adopted as an occupation, by many of the younger generation.

Vendors were rather poorly educated. The number of vendors even with primary education was exiguous (Table 3). Only one vendor (in Delhi) was a graduate and was the proud owner of a mobile food vending van. An appreciable number of vendors were thus absolutely uneducated, though a few of them had learnt to write their names. Probably, for these people, the only alternative would be to become unskilled labourers on daily wages.

TABLE 3**Level of education of vendors in the three cities**

Level of education	Delhi	Calcutta (P e r c e n t a g e s)	Gauhati
No formal education	85.7	81.25	100
Upto 3rd std.	3.57	6.25	-
Upto 5th std.	3.57	12.5	-
Upto 10th std.	3.57	-	-
Graduation	3.57	-	-

Types of enterprises

A variety of types of enterprises was seen in these cities. The simplest was represented by a vendor carrying his goods in baskets hung from either end of a pole. Alternatively,

Single man - small enterprise



The simplest food vending enterprise.



Vendors transport their goods in a basket over their heads or suspended from their neck.

goods (such as fresh green coconuts) may be directly suspended at each end of a carrying pole. Others may transport their goods in a basket over their heads or suspended on the neck, with a stand for the basket under the arm, or use a pushcart, or occupy temporary sheds.

Why street food vending ?

It is widely believed that vending requires little skill or capital. Moreover, there are few barriers for entry into this type of economic enterprise. McGee and Yeung* (1977) did find that lack of capital and skills were the primary reasons why many individuals, most of whom were recent migrants, became hawkers in the six South East Asian cities surveyed. This pattern also seemed to emerge in India. A major attraction of initiating street vending in India was the low capital required. Depending upon the type of enterprise and items sold, a vendor could invest anywhere between Rs.25/- to Rs.2,000/- to establish his business. Most vendors start with their own initial capital; those who take loans, receive them from friends or relatives with no interest or very low rates of interest for a short duration extending from 3 to 9 months. Vendors did not think it necessary to have an organisation for financial assistance. The usual reason for this was that the loan needed was low and interest rate high, repayment terms being

*T.G.McGee and Y.M. Yeung. Hawkers in South East Asian cities. Planning for the Bazaar Economy. IDRC, Ottawa, 1977.



Food stalls on the pavement doing active business - a large enterprise.



Vendors often line up at the roadside, occupying the entire pavement.

difficult for them to meet.

Most food vendors entered the business on someone's suggestion or because of observing others who had been in the trade for sometime. Vendors were normally either self-employed, working independently or with a few assistants, or in partnership. Very rarely did they operate on a commission basis.

For most vendors, selling food is a life time occupation. The permanency of most enterprises challenges the conventional wisdom that views vending as a temporary occupation of workers awaiting opportunities in the formal sector. Most vendors had performed odd jobs before they entered this business. However, once established, they wished to remain. This was revealed by most vendors in our study.

Location was an important factor in the success of a vendors business. For most vendors, places of public interest, such as office complexes, tourist spots and shopping/trading centres seem to be ideal venues. Therefore, vendors often created their permanent spots in these areas, which over time may grow into permanent sheds or stalls.



Places of public interest, like shopping centres are ideal venues.

Family involvement

Vending of foods in India appears to be a male domain. Rarely was a female vendor noticed on the streets, the few exceptional cases sighted being those who were assisting husbands in their operations, especially in case of tea stalls. However, in Delhi, over half the vendors obtained assistance from their family members at home, mainly the wife and children, in the preparation of the food items to be sold.

Unlike vendors in Delhi, who have settled with families, vendors in Calcutta and Gauhati were men who have migrated from neighbouring states in order to earn money, leaving their families back in their village homes. Therefore, the role of women or other family members in these two cities in street foods was minimal, compared to the large number of women assisting their husbands in food preparation activities in Delhi.

Rural production, urban marketing systems and vendors

Street food vendors play an important role in the marketing and distribution systems of the cities under investigation. All the cities surveyed had elaborate and fairly efficient distribution systems for foodstuffs; in the absence of

which prices would rise as a result of food shortages.

Vendors usually purchased their raw material on a daily basis from the urban retail market. Due to a lack of storage space and capital, any bulk purchases covered only 2-3 days supply. Very rarely were materials purchased from wholesalers. No traditional food materials were sold and thus no direct linkage with the rural production was observed. However, street food vending does link up indirectly with the rural production system because it is an additional and efficient, outlet for the produce of the rural areas; catering to a very large urban sector in two of three cities studied (Delhi and Calcutta).

Food processing and preparation

The majority of the vendors do not invest in any elaborate food processing equipment. Roughly half (especially those selling snacks in Calcutta and Gauhati) do no processing at all.

Vendors usually prepared their food stuff at the site of operation on the same morning. The others prepared the foods at home with some assistance from family members, mainly the wife and children (in Delhi). In Calcutta and Gauhati some vendors did only part of the cooking at home,



Food items/snacks are often prepared at the site of operation, on request.

such as boiling potatoes or frying peanuts, the final product being prepared at site on request. In many cases the basic equipment is present in most households. For example, the preparation and selling of popcorn, one of the common street foods in Calcutta and Gauhati, requires only a fire stove and a pot. These items are already at the disposal of vendors and are not difficult or expensive to purchase. Most often, popcorns are prepared at the site of sale and hence the equipment is carried along.

Since most foodstuffs are perishable and vendors have no means of storing them their products are often sold off by the end of the day; even if another extra hour at work is needed. The fate of leftovers varied from item to item. For example boiled potatoes and sprouted pulses were utilised by the vendor for home consumption; those selling perishable foods and full meals often donated leftovers to a local sweeper who would make daily rounds for collecting them. Alternatively, left overs are simply discarded.

Variety in street foods

In all three cities, little variety in the types of foods sold by the vendors existed. Also foods sold hardly varied throughout the year. One exception was a vendor in Delhi who worked on a contract-commission basis selling gulab



Simple equipment like fire stove and pot are used for popcorn making to keep the investment low.

jamun in winters and turned to vending drinking water during the summer season. The most popular street foods in the three cities were chana-bhatura, rice, samosa, aloo-tikki, papadi-chaat in Delhi; Muri, bhel, boiled potatoes, fruit chaat in Calcutta; and soaked bengal gram, popcorn, fried peanuts, cut fruit in Gauhati.

TABLE 4

Some of the available street foods in Delhi, Calcutta and Gauhati

Delhi	Calcutta	Gauhati
<u>Meals</u>		
Chana-bhatura	Rice/chapati, dal vegetable	-
Chana-rice	Mutton-rice/chicken	-
Rice/chapati, dal, vegetable	vegetable-chapati	-
<u>Snacks</u>		
Samosa	Muri	Popcorn
Papadi-chaat	Bhel	Roasted bengal gram
Aloo-tikki	Soaked bengal gram	Soaked
	Sprouted bengal gram	bengal gram
	Roasted bengal gram	Fruit chaat
Pani-puri	Puchkas	
Roasted peanuts	Fried peanuts	
Sev	Popcorn	
Fruit chaat	Fruit chaat, boiled	
Bread pakora	potatoes	

It is evident from Table 4 and Appendix IX, that most of the foods in Delhi and Calcutta were cereal based (wheat or rice preparation) with some pulses (kabuli chana, dal, peanuts or popcorn) and some oil too. Thus, they represent good sources of calories and protein. Street foods sold in Gauhati did not seem to be nutritionally complete. Street foods in this city, however were not particularly popular and were rarely consumed as substitutes for home-prepared foods.

Mode of transport

Very few vendors own their own vehicles. The food for sale is transported to the vending site either on foot or hired cycle-rickshaw on a regular basis. Some vendors in Delhi, and most of them in Calcutta and Gauhati, walk miles before they reach the site of sale. However, those owning handcarts transport their material on them or sometimes leave the carts at the site and carry material by some other means of transport. Nevertheless, vendors in Gauhati do not have any fixed sites of operation; hence they are seen constantly moving around through lanes and bylanes.

Profits

Vendors pay for most goods in cash and very rarely extend credit to customers. A fixed amount of money is kept aside

to replenish stores for the following day's sale and the rest is used at home to meet daily expenses. Vendors were hesitant to divulge the net income/profit made per day, probably because of variations in daily sales. However, the profits made by the vendors varied with the size of the enterprise. Profits for a single man small enterprise* varied from Rs.15/- to Rs.30/- per day and increased to Rs.400/- per day for the large enterprise** owners selling a variety of items.

Working hours for vendors were long and tiring. Most of them worked for at least 10 hours and sometimes upto 15 hours per day. When questioned on how the income from vending was utilised, the majority of vendors could not answer with any specificity. However they said it was used to take care of the family livelihood, daily expenses and, in certain cases, children's education. For most, vending was the primary source of income and a full time occupation. Moreover, since the majority of vendors had families to support (and even those who were single or living away from home had family obligations), it was clear that, from the perspective of the vendors, the beneficiaries of the street food trade are their families.

- a)* Single man small enterprises were those in which the vendor either carried a cane tray hanging around his neck to sell items or a basket of food items over his head; mobile or stationary.
- b)** The large enterprises occupied sheds and employed atleast one to two persons for assistance in cleaning purposes; generally selling a large variety of items and often full meals, consisting of 4-5 dishes.

Enterprise Survival

Vendors rarely fear competition from fellow vendors. Most of them feel that there is such a vast population to cater to in these areas of operation that all do well. Indeed, some were of the opinion that, even if a few more vendors were to enter these areas, their business would not be harmed. Possibly, the lack of competition maybe explained by the close relationship existing amongst vendors who sell the same foodstuffs in the area. Vendors of similar foods agree upon an acceptable price range and seem honour-bound not to interfere with each others' regular customers.

To most vendors, the greatest threat is not posed by competitors but by the Municipal Corporation (in Delhi) and by the police (in Delhi and Calcutta; rarely in Gauhati). In our study in Delhi, where a licensing policy exists, two out of every 10 vendors interviewed operated with licenses. Thus, regular harrasment from the municipal authorities is inevitable. In Calcutta and Gauhati, all vendors were unlicensed. The goods of unlicensed vendors are often confiscated and the vendor has to go to the Municipal Office (in Delhi) or the police station/court (in Calcutta) to collect the goods and pay a certain fine. Repeated confiscation can put the vendor out of business, yet their business is demanded in areas where there is a large influx of people on the move.

In the course of time, vendors have learned ways to avoid paying fines. The modus operandi is two-way and similar for Delhi and Calcutta vendors. Firstly, they pay a regular fee (unofficial; called "ghoos" in the colloquial language) to the local inspector at the Corporation and to some police personnel, who overlook them or simply warn them before the time of the raids. The second procedure is simple and less expensive and frequently observed in Delhi by the small enterprise owners. The items for sale are carried in cane baskets or other cheap and manageable containers, so that they are able to quickly hide them somewhere at the time of raids. Even if the goods are confiscated, little money is lost. The value of the materials confiscated is often less than the fine to be paid. On occasions, vendors keep the bulk of their materials in another place, such as a nearby stall or a licensed shop, so that any goods confiscated represent only part of their total sale items. As soon as the "raiding team" (called "committee" in Delhi and "hulla gadi"* in Calcutta) leaves, they usually take out the rest of their foodstuffs and return to the spot from which they had been removed minutes earlier.

Whatever said or done, most vendors who prepare the food items at home cannot be given licenses as it is difficult to maintain control over the quality of raw materials used and the methods of preparation.

*literally translated "hulla gadi" means the vehicle that makes a lot of noise.

Cleanliness of the food enterprise

The majority of the street food vendors did not appear to be clean. They used their dirty hands for serving food items and had dirty, unhygienic habits. Often snack items were served on waste paper or leaf plates which had not been cleaned beforehand. Water was very often carried in tins or buckets from nearby taps or handpumps provided by the Municipal Corporation. Wherever the facility was unavailable (or in cases where vendors were mobile), a bucket or two of water from home was carried on their carts, depending on the space available. Because of this inconvenience of carrying water around, vendors preferred to use waste paper or leaf plates which did not need to be washed and were disposed off after one use.

Water was reused several times for cleaning of utensils, until the individual considered it necessary to replenish it. Leaving this to personal discretion, water often became extremely dirty before it was finally discarded. Food items were often displayed in the open, uncovered and unprotected from dust and dirt.

Overall, the majority of the vendors do not present a clean picture of themselves or of the foods sold by them. Nevertheless, the fact remains that these foods are sold and



Open display of street foods, subjects it to contamination through dust, flies etc.

and vendors are earning a living and supporting their families through this informal sector. It is therefore the customer who finally decides whether these vendors should stay or go. The reality that vendors still exist in large numbers means that there is a market demand for their products. On this basis, they should remain.

To document the demand for street foods, consumer surveys were also carried out in the three cities.

CONSUMERS

The customers of street food vendors were selected at random, from different vending sites.

Background

Consumers emerged from a varied background. The very rich to the very poor were to be seen consuming street foods. They comprised business men, officers, office clerks, school teachers, peons, labourers on daily wages and children.

The age groups varied from 7 years to 56 years of age. The educational level of the consumers varied from no formal education to post graduation. Most were married

with families with approximately a quarter being women and children.

Reason for consumption of Street Foods

Consumers interviewed were either on their way to meet someone on business, were returning from such a meeting, had been shopping or had not carried their meals to their office that day and were therefore eating out. All meals purchased were for immediate consumption at the site. On being asked why street foods were purchased by them, many consumers responded that these foods were cheap, fast and easy to purchase and eat, and that buying street foods was more convenient than carrying boxes from home. When shopping, individuals often prefer to eat outside. The major reason for not carrying meals from home included departure in the very early hours when work load may be its peak. Hence, it is difficult to prepare meals in advance. Moreover, people may be unable to return home for meals. Some did carry food, often just chapatis, and purchased additional items such as vegetables from vendors. In the view of most consumers, the position and timing of vendors to coincide with the purchaser's hunger or thirst were important considerations. Little preference regarding choice of

vendor was exhibited. However, any vendor who was clearly dirty would be avoided.

In Calcutta, muri and bhel are two popular snack items, eaten because they are relished for their taste. Frequently they substitute a full meal.

While at work, the majority of people consume street foods as substitutes to their meals. However, evening consumption of snacks at street food stalls is only a supplement to their meals.

Since no particular reason was given for choosing the specific vending site, it was important to ascertain why the customer happened to be in the area. At the office complexes, most were employees of those offices or passers-by, at the busy shopping/trading centres. Consumers were either shopping for personal use or for purposes of further sale, meeting others on business or delivering goods. Some consumers were eating while awaiting others.

Frequency of consumption

A wide variation in the frequency of consumption of street foods was observed, as indicated in Table 5. They were consumed either daily, twice a week, once a week, fortnightly or rarely by the different consumers. Many consumers were dependent on street foods for their afternoon meals. On being asked what they did when vendors were absent because of rains or had been evacuated by the municipality or the police, they said that such things

TABLE 5

Frequency of street food consumption in three cities

Frequency of consumption of street foods	Delhi (Percentage of Consumers)	Calcutta	Gauhati
Daily	25.0	37.5	-
Twice a week	25.0	21.9	-
Weekly	12.25	25.0	-
Fortnightly	-	6.2	-
Monthly	12.25	-	-
Rarely	25.0	9.2	100.0

never hapened. Even if not at their usual sites, vendors could be located wherever they sought shelter.

Street foods-substitutes/supplements to meals

Generally, street foods were consumed as substitutes for meals. In the present study no attempt was made to calculate the nutritive value of the street foods. However, the street food commonly available appeared to be quite wholesome. They were cereal based (providing carbohydrates) with some amount of pulses (providing proteins) and some fats (for calories). This emphasises the importance of this sector of food distribution.

Children as consumers

The majority of the consumers interviewed were of the opinion that street foods were not appropriate for children. One of them (in Delhi) remarked that they were too spicy for children to consume. A few school teachers interviewed in Calcutta indicated that they often discourage children from buying from street vendors. Moreover, vendors were not allowed near the school premises. Despite the credulity of the elders, children were observed to be among the regular consumers of street foods in all the three

135 kids hospitalised with food poisoning

RAJKOT, May 4 (PTI): About 135 children were hospitalised at the primary health centre in Vanthali, Junagadh district, yesterday for suspected "food poisoning" following consumption of kulfi and ice candy purchased from some vendors in town, according to the police.

From: Times of India
5th May 1987



Although discouraged by teachers and parents, children were seen at some vending sites.

cities. Children were frequently seen swarming at the vendors on their journey home from school (for lunch or close of day). In Delhi, boys between the ages of 8 - 12 years, who earned their living by polishing shoes virtually subsisted on street foods. Of the consumers interviewed, one thought that children could consume only ice-creams from vendors because they were made by standard, reputed companies. A small percentage of consumers reasoned that children could eat snack foods prepared by street vendors. However, the general opinion of all consumers was that street foods are unsuitable for infants.

Expenditure

Based on the survey data, it was observed that the expenditure on prepared foods varied from 1% (occasional consumers) to 60% (regular consumers) of the total income. However, the majority of the consumers spent about 15-30% of their total income on street foods. Clearly, the amount of income directed to purchasing street foods may be substantial in some cases.

Food hygiene

In addition to obtaining views on the convenience and popularity of prepared foods, consumer opinions on their

sanitary quality and wholesomeness were gathered. Opinions on whether street foods are hygienic, fresh and nutritious varied greatly.

Table 6 indicates that over seventy five percent of the consumers thought the foods to be hygienic, nutritious or fresh. Regular street food consumers (eating daily or atleast twice a week) believed there was no basis for the view that foods available on the streets are not hygienic. One of them remarked "afterall we survive on them, why should they harm us?" Some were of the opinion that not all vendors sell good, clean food.

TABLE 6

Opinion of consumers regarding food hygiene

Opinions	Are Street Foods:		
	Hygienic	Nutritious	Fresh
Not at all	10	8	2
Not all	4	3	-
Yes, they are	41	36	48
Don't know	-	8	5

Note: Figures indicate actual number of respondents.

Those who ate rarely at street food stalls, did not think the food was fit to be eaten. For this reason, they carried their meals from home or missed meals entirely. A small percentage of people eating street foods were unsure whether the food was nutritious or fresh.

Food safety aspects

Despite consumer opinions regarding food hygiene, street foods remain excellent vehicles for disease transmission. Diseases which may easily be contracted through the consumption of these foods include diptheria, salmonellosis, infectious hepatitis, typhoid fever, aflatoxicosis, botulism and various intestinal upsets believed to be viral (Chapman, 1984). Food handlers may transmit diseases to consumers through poor food handling habits. Cooked foods kept warm for extended time periods are good substrates for the growth of toxin-producing microorganisms.

Chapman, Barbara. Street foods in Indonesia: Vendors in the Urban Food Supply. Equity Policy Center. Washington D.C. 1984

Often, food vendors have inadequate storage space for foodstuffs and use rusty or improper equipment. Hand washing is rare. Most of the vendors did not have personal water source, often having to carry water fairly long distances. This discourages the use of adequate amounts of water for cleaning of dishes, utensils and hands.

The vendor's need to economise leads him to use recycled packaging. The use of newspaper and other waste paper for wrapping or serving food is frequently observed at these small enterprises.

Necessity or Menace

Contrary to the opinion of most planners and administrators who pursue policies to penalise street food vendors, all consumers, whether regular or occasional, believed that street foods are a necessity in their lifestyle. Those on the move, throughout the day, do not find it convenient to carry meals from home. Besides, they often leave home in the very early hours of the morning when food is not ready for them to carry. They do not have time or money to eat in restaurants. Furthermore, some felt that the food in many restaurants was not to their taste and often too oily.

The suggestions for improvement given by all of them were that the government should regularise all vendors, be strict with them to enforce all the laws for regularisation, punish defaulters severely to set examples for others and, lastly, allot places to the vendors so that they do not obstruct traffic or pedestrian movement.

Therefore, all consumers, whether they felt that food was hygienic or not, were of the opinion that street foods are a necessity especially for those who have to move around throughout the day to different places to earn their livelihood. Ofcourse, many of them felt they became a menace in certain areas due to overcrowding and sometimes due to the mess they create.

Protecting the rights of vendors

Recently, much interest has been generated on the issue of fundamental rights of the citizens of India to carry on trade.

Sharan (1986)* reported that about 1,50,000 hawkers of Bombay moved the Supreme Court and obtained a stay against

*Sharan (1986). Serving the poor Resource directory.
New Delhi

prosecution for carrying on trade on the city's pavement. The petition was filed in 1981 by the Bombay Hawkers Union President and two women hawkers selling vegetables.

Similar incidents have also been reported from Delhi. Street food vendors stand, for their right to continue vending at the street sides, where they have fixed, regular clientele.

Cases concerning the protection of rights of vendors have also been reported in Ahmedabad, Gujarat, (Sebstand, 1982)*

SUMMARY

- As in other developing countries, in India the sale of raw and processed foodstuffs by street vendors is a widespread phenomenon; known commonly as street foods, they range from snacks to full meals.
- The street food trade varied in the type of items sold and the number of vendors in the three Indian cities studied, namely, Delhi, Calcutta and Gauhati.

*Sebstand, Jennefer. Struggle and development among self employed women. A report on the self employed women's association. Ahmedabad, India, 1982.

- Street foods represent an important source of employment and income generation for the urban poor. Majority of the street food vendors have no formal education and come to the cities from rural areas in search of occupation. Unable to obtain a job, they turn to street vending, as many of their predecessors have done. Besides, it does not require large initial investments and the small amounts if needed are generally borrowed from a friend, who generally lends it interest free. It was observed that the vendors who are away from the family manage to regularly return money to the home and can save enough to make atleast one annual trip home. The fact that street food vending has been on the rise is a clear indication of the success of this activity.
- No direct link between urban food vending and rural food production could be observed. The raw materials are normally purchased by vendors from the urban retail markets, generally on a daily basis. No traditional food ingredient (herbs or spices of specific regions) are used by vendors. An indirect linkage exists, however, through the sale of rural produce to innumerable urban people through this sector.
- Beyond their role in making food widely available, vendors perform two other services in the food distribution

system. Firstly, they provide an access to food or meals to different categories of people who for some reason do not carry their food along with them or like to eat out of home. Secondly, vendors help diversify the diet by selling items such as corn, wheat and rice-based snack products and salad/fruits, which are seldom eaten at home.

- On the whole, the observed role of women in street food vending in the three cities was very limited. However, in Delhi, more than half the vendors were assisted by their wives or children in the preparation activities.
- The improvement of low-cost, indigenous food processing and preparation equipment could go a long way in increasing the profits of the vendors. However, most vendors thought it would be more economical to use paid, manual assistance (having multiple uses) because even to operate the equipment one person would be necessary. In a one-man enterprise, it is preferred to employ unpaid assistance from home rather than even minimally invest in improved equipment. In general, street food vendors do not have resources to purchase even the cheapest of time-saving equipment. For example, vendors would not buy peelers to skin potatoes, when a knife can be used

effectively for the same purpose. Simple equipment is generally used by the vendors: Knife for peeling, chopping, slicing; kneading of dough is done by hands using knuckles in large flat pans; strainer used only for tea; a few large spoons for mixing, stirring and sometimes serving; huge Aluminium pans for cooking and snack preparation. Often, the basic equipment is present in most households. For example, investment in preparing and selling popcorn, one of the common street foods in Calcutta and Gauhati, requires only a fire stove and a pot, which are already at their disposal or not very difficult or expensive to purchase.

Rarely is any mechanised equipment purchased. Recently, a number of juice stalls in Delhi have purchased electric juicers. However, the majority still use the hand-operated models. One major drawback limiting the use of mechanical equipment is the lack of electrical connections available to vendors, except for a few which have become permanent stalls.

- Street foods could be used as vehicles for improved nutrition for women and children. The cost constraint, however, will have to be borne in mind. As observed, many children have only Re.0.15 to Re.0.20 to spend each time they go to a vendor. What nutritious food could

be purchased with this meagre budget ? Besides, it is questionable whether the small amounts of food that can be purchased at these prices would make any contribution to daily nutritional requirements. If in some way the vendors could avail of subsidised raw materials and other benefits to reduce the cost of preparation, then the purchasing power of this meagre sum would rise. Also, if the role vendors are playing, in terms of the nutritional contribution to the consumers' diets, could be explained to them, it may be feasible to utilise this sector as a means of improving the nutritional status of women and children. Alternatively, street food vendors selling nutritious items could be encouraged and given additional facilities. It maybe useful to mention here that, as per our observations, street foods are usually cereal (carbohydrate)-based foods containing a small amount of pulses (proteins) and some fats too. If wholesome and consumed in adequate quantities therefore, these foods may contribute to nutritional requirements. Ofcourse, fruit juices consumed in the streets are important sources of daily vitamins for those able to afford them.

It must be remembered that, however nutritious a food maybe, if it is unhygienically prepared and liable to cause infections, the nutritive value may be negated and food represents a hazard. In the present study,

from observations and interviews of consumers, it was learnt that rarely did these foods cause such ill-effects. This could be due to the fact that only dry food stuffs were carried over for sale the next day. Moist foods (curries etc.), susceptible to spoilage, were discarded in the evening if not sold.

- Street foods appear to contribute little to the nutrition of women and not at all to that of infants. Few women from the lower socio-economic groups are seen eating at these vendors and those who do purchase a particular item do so because of taste or status-value, not because of need.

In contrast to the EPOC study in Indonesia (Chapman, 1984*) where mothers would give money to children under 6-years age to eat out (often eating fresh fruits), in India infants and preschoolers are not given these foods, except perhaps some commercial prepacked foods, such as biscuits.

- The government could play a major role in improving the street food sector. Though often nutritionally sound, the preparation of these foods lacks cleanliness. Food is left uncovered, exposed to dirt and dust, and handled

* Chapman, Barbara. Street foods in Indonesia. Vendors in the urban food supply. Equity Policy Centre. Washington D.C. 1984.

by dirty hands. Moreover, the "cleaning" of used utensils is most unhygienic.

A constructive approach to street food vendors in any city requires an environment in which these activities can be undertaken with legitimacy. And, while anti-vendor policies continue to be widespread, in many developing countries there is growing evidence of the de facto, if not de jure recognition of the vital role of street foods within the urban economy.

Legal recognition of the informal sector and street food trade is vital.

The argument that the unsatisfactory conditions under which street foods are sold makes them a danger to public has long been used by governments as an excuse for eliminating street food vendors. They are also harassed by the police and municipal authorities. The imposition of impossibly stringent health codes often results in bribery rather than improved hygiene. This was observed in the present study, wherein many vendors remarked that they feared no dangers of eviction from the municipality or harassment from the police because they were being paid a small monthly token fee for the same (unofficial).

However, the formulation of practicable regulations should not be the only task of the government. Strict measures should be taken to ensure that vendors abide by them. Subsidised, good quality raw material, assistance in establishing the enterprise (cash/equipment), quality control of foods sold and, most of all, regularisation of vendors are also required to upgrade this important food marketing system.

RECOMMENDATIONS FOR FURTHER RESEARCH

From this preliminary study on street foods, a few recommendations for further research can be made.

1. It is evident that street food vending differs in each of the cities. Therefore, a nation-wide study should be made, including an assessment of the reasons for these differences.
2. Further work is needed to more clearly establish the nutritional contribution of street foods in the diet of consumers. Nutritive values of common street foods should be calculated.
3. A rigorous evaluation of the microbial loads of street foods should be conducted, throughout the year.



Vendors should be encouraged to sell food from closed glass containers.

4. An indepth study on the role of women in street food vending should be undertaken. Women may bake or cook sweets or meals in their home and market them via other salesmen. Annapurna Mandal, a Bombay Organisation formed to assist women extends loans at very low interest rates. Some women got together to cater meals to textile mill workers in Bombay; others may have informal contracts to deliver meals to offices or factories. This sector cannot be seen on the streets but is an important meal supply endeavour for workers who do not carry meals from home. Probably, the role of some non-governmental organisation can be seen here in forming separate women's groups. This would enable a number of women to participate in this sector without any initial capital investment, with a portion of their income being given to the organisation for its basic needs.
5. The development of simple, low-cost, indigenous equipment for street food processing may be relevant in certain cases. Such studies might focus on designing multi-purpose equipment for increasing the variety of items which a single vendor could offer the public.

6. Studies on optimizing the management and organization of this sector are urgently needed. In particular, the necessary incentives to improve the hygienic and nutritional quality of street foods require determination.
7. More detailed evaluations of urban food marketing systems and food related policies within which street food vendors operate, could provide a better understanding of the existent food distribution system, supply and demand influencing this sector.

APPENDIX I

STREET FOOD RESEARCH STUDY

PROFORMA FOR MUNICIPAL CORPORATION OFFICE

1. No. of vendors (licensed) in:
 - i) Delhi
 - ii) New Delhi
2. How many unlicensed (app.)?:
 - i) Delhi
 - ii) New Delhi
3. Is Delhi divided into sectors or zones? If yes, how many and which are they? On what criteria are these zones made?
4. List of vendors in these zones.
5. What is the basis on which licenses are issued?
6. Who is the final authority to issue licenses?
7. What checks are made on vendors, regarding the quality of food sold?
8. What is the license fee and upto what period is it valid?
9. Is there any system to provide loan/credit to people who want to start vending foods?
If yes, what and who?
If no, don't you think it's required?
10. What are the measures taken by the MCD to enable vendors maintain hygienic food and clean environment?
11. Are there any water facilities provided to licensed vendors in their area of operation?
12. What about toilet facilities for them?
13. Which are the areas where you permit vendors? (Offices/schools/building sites etc.)

14. Who are these vendors ?
15. Where do they come from ?
16. What contribution do they make to the urban economy ?
17. How much do they earn per day ?
18. Is the fee related to their earnings or is it on a global basis ?

Name of the individual
interviewed

Designation

Date

Name of the interviewer

APPENDIX IIa
QUESTIONNAIRE FOR VENDOR

1. Name of vendor:
2. Age: Sex: Education:
3. Married: Yes/No Total Family members:
4. No. of children: Total- M- F-
5. Site:
6. Which is your native place?
7. How many years ago did you come to Delhi?
Where do you stay ? (Distance of home from vending site).
8. For how long have you been vending on streets?
Why do you sell in this location ? Have you sold in any other location? If yes, where?
9. What are the foods that you sell ? What are the major ingredients ?
10. Do you sell the same food throughout the year or does it change with change of seasons ? If yes, what do you sell during:

summer season
rainy season
winter season
autumn season
11. How did you get into vending business ? Family business/
someone suggested/
doing for someone.
12. Did you obtain any credit/loan to start this business ? Yes/No/Did no heavy
initial investment.

If yes, from where? (source) Friend/bank/private
organisation/private
money lender/parents/
inherited money/any
other.

2.

13. If loan obtained, at what rate of interest and for what term?
14. Do you think some organisation should come forward to make loans available at lower rate of interest payable in long term? Yes/No need
15. Have you changed the foods sold by you over the years? (Elaborate)
16. Where do you prepare the food you sell?
At home/at site/both.
17. Does anyone from your family help you in the preparation of these foods? Yes/No.
18. Who ? Mother/Father/Husband/Wife/Son/
Daughter/other relatives
(specify)
19. What is their contribution ?
20. Where do you obtain your raw material from ? Who purchases them ?
Cost of individual raw materials ?
21. How often are these purchases made ? Are they purchased in bulk ? Yes/No
If yes, what are the storage facilities?
22. When are these foods prepared? Same morning/Previous night.
23. How much time is spent in the food preparation activity by each participant ?
What equipment do you use? How obtained ?
24. Do you maintain any record of raw ingredients purchased per month ? Yes/No
If yes, what kind ?
If no, why not ? Don't need to.

3.

25. Who are the consumers of your food ? Labourers/school children/
middle class office goers/
college students/others.
26. Why do you think they eat here ?
27. Do you think the food that you sell should be nutritious? Is the food you sell, nutritious ?
28. How do you think it can be improved ?
29. Given the ideas, will you implement them?
30. How long (hours/day) can this food be stored?
31. Do you sell off all the food prepared the same day?
Yes/No If no, what do you do with left overs?
32. Is any part of it consumed by your family? If yes,
when? Yes/No
33. Where do you obtain water for drinking or for cleaning of dishes from ? Carry from home/Nearby tap
on street/Nearby office
tap/others.
34. How many hours a day do you work (Selling food)?
35. How much do you earn per day ?
36. Do you maintain any record of daily sales ?
Any credit sale ?
37. What do you do with the money earned ?
38. Has your sale/income increased over the years? Yes/No
39. Where do you spend the extra money earned? Luxury items/liquor/
children's education/
house improvement/others
40. Do you think the food sold by you is clean? What makes you think so?
41. Do you have any assistant for help during sale? Yes/No
If yes, how many ? Who ? and for what ?

APPENDIX IIb

PROBLEMS FACED BY VENDORS

1. Are you a licensed vendor ? Yes/No
 - a) If yes, where did you obtain your license from ? When?
 - b) How much do you pay for it annually?
 - c) Do you face problems of eviction still?
 - d) Does the police or any other authority harass you ?
 - e) How do you deal with such situation ?
 - i If no to (1), why not ?
 - ii. Do you face problems of eviction by the municipality ?
 - iii. Does the police harass you in any way ?
 - iv What do you do if you are caught ?
2. Do you think there have been any improvements or changes in law, over the years, to help you ?
3. What do you think can be the steps to help you ?
4. Do you think only legitimized vendors should be permitted to sell?

APPENDIX IIc

**OBSERVATIONS OF THE INTERVIEWER WITH REGARD TO GENERAL
CLEANLINESS**

1. CLEANLINESS OF SERVICE AREA
2. CLEANLINESS AND MODE OF SERVICE
(By spoons/hand etc.).
3. PROCESS OF CLEANING OF DISHES.
(Fresh water used each time/utensils
dipped in a large container of water
which is not changed frequently/others)
4. CLEANLINESS OF THE VENDOR/ASSISTANT
 - a) General observation of individual
 - b) Clothes
 - c) Hands/fingers/nails

APPENDIX III

QUESTIONNAIRE FOR STREET FOOD CONSUMERS

Name:

Age:

Sex:

Education:

Profession: Details of job, hours of work, type (sedentary/moderate/heavy)

Site of interview:

Marital status: M/UM/W

Family type: single/nuclear/joint

Address:

1. Who prepares meals at home ?

2. Why do you purchase street foods?

Cheap/easy to purchase RTE foods than to carry boxes/less problem of spoilage/others.

3. How often do you purchase street foods ?

Rarely/monthly/fortnightly/weekly/ bi weekly/daily/more than once-a-week

4. Do you consume street foods as a supplement/substitute to your meals ?

Supplement/substitute

5. Infants/Children - to what extent do they consume street foods? What else do they consume ?

6. What are the foods you normally purchase ? Specify the items.

Snacks/Meals

2.

7. Do you think the food sold by street vendors is hygienic ?
8. Do you think it is nutritious ?
9. Do you think the food purchased by you is fresh ?
10. What percentage of your income goes into meals ?) What is your
monthly expense
on food ?
11. What percentage of this goes into street foods or how much do you spend monthly on street foods ?)
12. Are you dependent on street foods? Yes/No
13. If yes, what do you do when vendors are not around ? Either removed by municipality/police/due to rains.
14. Do you think it is important to encourage street food vending ? Yes/No
Reasons.
15. Do you think all should be registered and regularised vendors ?
16. What do you think can be done to improve the situation ?
17. What have you purchased today ?
18. What did you purchase yesterday ?
19. To what extent do your children consume street food ? What foods particularly ? Do they consume them as meals/supplement to meals?
20. Children of which age group are permitted to eat street foods?

DO YOU THINK STREET FOOD VENDING IS A NECESSITY OR A MENACE ?

APPENDIX IV*

Quantity of sample to be sent to the public analyst - The quantity of sample food to be sent to the public analyst/ Director for analysis shall be as specified below:

Article of food	Approximate quantity to be supplied
1. Milk	220 ml.
2. Ghee	150 grams
3. Butter	150 grams
4. Khoa	250 grams
5. Dahi	200 grams
6. Edible oils	125 grams
7. Edible fats	125 grams
8. Tea	125 grams
9. Atta	200 grams
10. Wheat flour	200 grams
11. Gur	200 grams
12. Cane sugar	200 grams
13. Honey	250 grams
14. Prepared food	500 grams
15. Carbonated water	600 ml.
16. Vanaspati	500 grams
17. Spices	150 grams
18. Fruit & vegetable products, jams, jellies and the like	300 grams
19. Pulses, cereals and the like	250 grams
20. (1) Asafoetida	100 grams
(2) Compounded Asafoetida	200 grams
21. Saffron	15 grams
22. Ice cream and mixed ice cream	300 grams
22A. Silver leaf (Food grade)	1 gram
23. Bread, toasts	500 grams
24. Biscuits, cakes, pastries & allied products	500 grams
25. Toffee, chocolate, hard boiled sugar confectionery & allied articles of food	300 grams
26. Custard powder	250 grams
27. Cornflakes	200 grams
28. Baby food	450 grams
29. Prepared tea for saccharine & colour	250 ml. (grams)
30. Besan (gram powder)	200 grams
31. Cream	250 grams
32. Dried milk	250 grams
33. Condensed milk	250 grams
34. Curry powder	300 grams
35. Cheese	200 grams
36. Syrup	250 grams
37. Foods (not specified)	200 grams

* Taken from: The Prevention of Food Adulteration Act, 1954
Eastern Book Company, Lucknow, Eighth edition, 1985

APPENDIX V*

Some of the conditions for issue of licenses for Restaurant/Tea shop/Eating house are:

1. Licensee should not prepare or sell food near any privy urinary sullage drain or place of storage of foul and waste matter.
2. Vessels used for the storage or manufacture of articles intended for sale shall have proper cover to avoid contamination.
3. The licensed premises surroundings, shall always be kept in a clean condition. No refuse or garbage shall be allowed to remain about them. The same shall be put in a covered tub, receptacle of metal and shall be finally deposited into the municipal bin.
4. The occupiers of the licensed premises or servants shall at all times be cleanly dressed.
5. The licensees shall not carry on or permit to be carried on any other trade in the licensed premises except the trade mentioned in the license.

*Taken from: Technical instructions and bye-laws for trade licences. Health Department, Municipal Corporation of Delhi.

APPENDIX VI

Conditions of license for hawkers or itinerant vendors and handcarts have also been formulated, which are as follows.
For Hawking of Food Articles (U/S 420 of DMC*Act, 1957)

1. All food articles carried by the vendor shall be kept in glass cases and clean vessels protected from dust and flies.
2. Only those edibles shall be carried for sale which are manufactured in premises licensed and approved for this purpose.
3. The Vendor will have to declare the name of the licensed premises where the food stuffs are prepared. The Vendor shall wear clean dress and head gear. He/She shall pay special attention to personal hygiene.
4. The Vendor shall be free from contagious or infectious diseases. He/She shall have to produce a certificate of medical fitness at the time of issue/renewal of license.
5. The license shall always be carried by the Vendor and he shall produce it for inspection whenever required to do so, by the licensing authority or any other person authorised on its behalf.
6. The Vendor shall be immunized against cholera, and entire group of fevers at the time of issue/renewal of license.
7. No articles considered unfit for human consumption shall be sold by the Vendor.
8. Failure to comply with any of these instructions shall entail legal action against the Vendors and even result in revocation of license.

* DMC - Delhi Municipal Corporation.

APPENDIX VII

Conditions for issue of license for Handcarts

1. The cart shall be of such design and shape as may be approved by the licensing authority.
2. Except as provided in (1) no fire shall be carried in the handcart.
3. The person incharge of the handcart shall not keep it stationary in any street or place in order to wait for customers.
4. All articles of food carried in or on the cart shall be kept in glass cases and clean vessel protected from dust and flies.
5. Only those edibles shall be carried in these carts which were manufactured in premises licensed for this purpose; or approved by the licensing authority.
6. The licensee or the person incharge of the handcart shall obey all traffic rules and regulations and such other instructions and directions with regard thereto that may be issued by licensing authority.
7. Every licensee or any person for the time being incharge of a licensed handcart shall carry with him at all times and shall produce for inspection the license for the handcart whenever required to do so by the licensing authority or any other person authorised by him.
8. Every licensee shall have to declare the name of the licensed and approved premises wherefrom the prepared foodstuffs have been procured by him for sale.

APPENDIX VIII

Conditions for issue of licenses for Mobile van for catering purposes (Section 420 DMC Act)

1. The sites where the van is to be parked will be such as approved by the traffic police authorities.
2. No cooking or preparation of eatables will be carried out in the open. All eatables served through the Mobile van will be prepared at approved licensed place.
3. Adequate arrangements for potable water will be made for the preparation of tea and coffee.
4. Proper arrangements for collection and storage of waste water will have to be made till its disposal at convenient place.
5. The portion of the van used for preparation of coffee, tea and storage of snacks etc. will be completely fly proof.
6. Proper arrangements for collection of waste material including refuse and the paper waste will be made.
7. Arrangements for hot/boiled water will be made for washing and sterilising the crockery and cutlery.
8. Food handlers attached to the mobile van will be protected against common communicable diseases like cholera, typhoid etc.
9. All workers will wear clean and neat uniform and they will be periodically examined so as to exclude presence of infectious and contagious diseases.
10. The licensee will be liable to be revoked at any time for non compliance of any of the conditions of license or infringement of any bylaws, rules regulations made in this behalf.
11. Minimum height of the van from the floor of the van should not be less than 6 ft.

APPENDIX IX

GLOSSARY

Chana	-	Chick pea preparation containing onions, ginger, tomatoes (optional) and some oil.
Bhatura	-	Refined wheat flour preparation, like the flat unleavened bread (roti).
Dal	-	A curried pulse preparation.
Samosa	-	Deep fried preparation; refined wheat flour dough rolled out and stuffed with a spicy mixture of boiled potatoes, onions and peas.
Muri	-	A mixture of puffed rice, peanuts, bengal gram (roasted/soaked/germinated), tomatoes, onions, green chillies and a few drops of mustard oil.
Sev	-	A thin paste of bengal gram flour with salt and spices, extruded directly into hot oil for frying in the shape of vermicelli.
Bhel	-	A mixture of puffed rice, sev, peanuts, tomatoes, onions, green chillies, some tamarind and chilli chutneys.
Papdi-chaat		Wheat four dough is prepared. Rolled into small (1½ inches diameter) rotis and then deep fried. Served with spices, curd and tamarind chutney. Deep fried flat balls of urad dal (<i>Phaseolus mungo</i>) paste may be also added.
Pani-puri/ Puchkas	-	Deep fried hollow balls prepared from wheat flour dough filled with a spicy water.
Aloo tikki-		Boiled mashed potatoes, with salt and spices, formed into flat thick balls and shallow fried; served with tamarind chutney.

2.

Fruit-chaat -	A variety of fruits cut and spices added; served with a little lime juice.
Bread pakora-	Two slices of bread, stuffed with boiled mashed, spiced potatoes; dipped into a paste of bengal gram flour and deep fried.
Mutton/chicken	Both mutton and chicken preparations were curried preparations.
Chapati/ Roti -	Flat roasted unleavened bread made from wheat flour dough.